

Veranda Restaurant and Room Service

Hours of Operation: Wednesday – Saturday 4:00pm – 8:00pm

Room Service or Take Out: Dial “127” (A \$5 room service fee for all orders will apply)

Dining Room Reservations: Dial “0” **Appetizers**

Appetizers

Shrimp Cocktail	10
Six wild-caught red Argentine shrimp, served with cocktail sauce	
Oven-Fired Greek Flatbread	8
Topped with Feta Cheese, Greek Olives, and Sun-dried Tomatoes	
Oven-Fired Italian Flatbread	8
Topped with fresh basil, heirloom tomato, and parmesan cheese	
Cream Cheese Stuffed Mushrooms	8
Six mushroom caps stuffed with an Italian-herb cream cheese	
Bacon Cheddar French Fries	6
Shoestring or wedge fries, oven roasted with cheddar and bacon Served with your choice of dipping sauce or dressing	

Local Favorites

Smoked Bone-In Wings (10)	12
Choose from mild, hot, or barbecue or Lemon Pepper wings Served with celery and your choice of dressing <i>Add French fries or a vegetable side 3</i>	
Breaded Bone-In Wings (10)	12
Choose from mild, hot, or barbecue or lemon pepper wings Served with celery and your choice of dressing <i>Add French fries or a vegetable side 3</i>	
Hand-Breaded Chicken Fingers	9
Four large breast meat tenders breaded and fried golden brown Served with French fries and delectable dipping sauces	
Fish and Chips	14
Three haddock fillets served with lemon wedges and tartar sauce Served with French fries and coleslaw	
Shrimp Platter	16
Eight Argentine red shrimp, breaded and fried Served with French fries and coleslaw	
<u>Classic Sandwiches</u>	
Served with shoestring or wedge potato fries or vegetables Served on your choice toasted bun or Texas toast Cheddar, American, Swiss, or Provolone	
*All-American Beef Burger	12
Half pound, with cheddar, lettuce, tomato, onion, and pickle	
*Mushroom & Swiss Beef Burger	12
Half pound, sautéed onions and mushrooms, melted Swiss cheese	
Parmesan Chicken Sandwich	10
Boneless Fried Chicken Breast served on a toasted bun Topped with savory marinara and melted provolone cheese	

Soups & Salads

Soup Du Jour	6 – ounce 6	12 – ounce 9
A tastefully unique soup created by our chef		
Signature Clam Chowder	6 – ounce 7	12 – ounce 10
Half House Garden Salad	5	
Entrée House Garden Salad	8	
Spring mix, red onion, cucumber, carrot, bell pepper, Heirloom tomato, croutons and cheese		
Half Classic Caesar Salad	5	
Entrée Classic Caesar Salad	8	
Crisp romaine tossed in our creamy dressing With croutons and parmesan cheese		

Salad Additions

Blackened or Grilled Chicken Breast	6
Six Blackened or Sautéed Shrimp	10
Blackened or Grilled Salmon	10

House Dressings

Ranch, Chunky Blue Cheese, Balsamic Vinaigrette,
Italian, Honey Mustard, Creamy Caesar,
Oil and Vinegar, Thousand Island

Dinner Entrees

*All entrees include two side items
Broccoli, vegetable of the day,
Potatoes, rice, or Baked potato*

Substitute an entrée side item for a half house or half caesar salad - \$3 more	
Grilled Bone-In Quail	25
Two bone-in 5-ounce quail marinated and char- Grilled until golden brown	
Mahi-Mahi with Mango Salsa	22
Lightly seasoned and grilled mahi-mahi fillet, Topped with house-prepared mango salsa	
Wild Caught Alaskan Salmon	
Grilled or Blackened	22
A delicious 8-ounce Alaskan salmon fillet, lightly seasoned, served with fresh lemon	
* Rosemary Lamb Lollipops	34
Six New Zealand lamb lollipops, Seasoned and grilled, prepared medium Drizzled with peppercorn demi glace	

TWO COURSE DINNER FEATURE

\$28 PER PERSON

APPETIZER COURSE

CHOOSE ONE:

HALF MIXED GARDEN SALAD, HALF CAESAR SALAD,
SOUP DU JOUR, 6-OUNCE, CLAM CHOWDER, 6-OUNCE

House Dressings

Ranch, Chunky Blue Cheese, Balsamic Vinaigrette,
Italian, Honey Mustard, Creamy Caesar,
Oil and Vinegar, Thousand Island

ENTRÉE COURSE

*ALL ENTREES INCLUDE TWO SIDE ITEMS
CHOICE OF VEGETABLE OF THE DAY, BROCCOLI,
POTATO, OR RICE*

CHOOSE ONE:

SAUTÉED CHICKEN MARSALA

*SERVED WITH POTATO OR RICE,
TOSSED IN MARSALA WINE AND MUSHROOM SAUCE*

PAN SEARED TROUT FILLETS

TOPPED WITH BROWNED GARLIC BUTTER AND SLICED LEMONS

***CENTER CUT SIRLOIN, 8-10 OUNCE**

GRILLED TO YOUR PREFERENCE, DRIZZLED WITH DEMI GLACE

TAX AND GRATUITY ARE NOT INCLUDED

NO SUBSTITUTIONS ALLOWED WITH DINNER FEATURE

Non-Alcoholic Beverages

Bottled Water	\$1.50
Tea, Coffee, Soda	\$2.50

We proudly serve Coca-Cola Products

DESSERTS

FRUIT COBBLER A LA MODE 8
HOME-MADE FRUIT COBBLER BAKED PIPING HOT
SERVED WITH FRENCH VANILLA BEAN ICE CREAM

PHILADELPHIA-STYLE CHEESECAKE 8
A CLASSIC STYLE CHEESECAKE
TOPPED WITH SUGARED STRAWBERRIES

FEATURED CRÈME BRÛLÉE 8
A CREAMY BRÛLÉE BAKED WITH OUR CHEF'S INSPIRATION
SERVED WITH FRESH FRUIT AND WHIPPED CREAM

CHOCOLATE LAVA CAKE 8
RICH CHOCOLATE CAKE, FILLED WITH HOT FUDGE
SERVED WITH FRESH FRUIT

RASPBERRY SORBET (SEASONAL) 6
A LOW-CALORIE DELICIOUS FINISH TO YOUR MEAL (VEGAN)

SORBESECCO DELIGHT 9
OUR SPECIALTY SORBET, SERVED IN A MARTINI GLASS
TOPPED WITH SPARKLING WINE-A PERFECT COMBINATION

Alcoholic Beverages

Draft Beer (see server) \$5.50

House Wine Glass \$7-\$8

Chardonnay, Pinot Grigio, Riesling, Sauvignon Blanc, White
Zinfandel, Rose, Pinot Noir, Merlot, Cabernet, Malbec

Call Brand Liquor \$7-\$8

Premium Liquor \$8-\$9

Super Premium \$10-\$11

Martinis and Specialty Cocktails \$12-\$18

See Bartender or Server for Specialty